

Ruĝo – Nevio Scala

PRODUCER Nevio Scala - 9,5 hectares under organic cultivation. The total yearly production is around 42.000 bottles.



APPELLATION Red wine. No appellation (Non vintage)

WINE REGION Veneto - The winery is located next to the Colli Euganei regional park, more specifically in the village of Lozzo Atestino (Padova).

SOILS Volcanic - Alluvial soil marked by clay and limestone

VARIETALS 50% Merlot, 30% Cabernet Franc, 5% each Turchetta, Recantina, Pataresca and Corbinona.

These old varieties were recovered from a small vineyard with a massale selection, after they have been neglected for years due to the low yields given. White varieties from this area are, generally speaking, more productive and profitable.

All 4 grapes are very rich in anthocyanins and have complex aromatic profiles with good fruit and spices on the palate, supported by a good acidity and therefore they can be vinified by themselves.

Ruĝo means “red” in Esperanto language; it is the most common international auxiliary language intended to be a

global instrument to let all the populations communicate without any barrier. “Esperanto” literally means “the one who hopes” and this is probably the most accurate description of the idea behind its conception.

With Ruĝo we want to share this same vision, or rather offer a blend of all our red grapes to break through each wall and barrier, establishing new and limitless relationships.

AGE OF THE PLANTS: vines are between 6 and 9 YO.

PLANT DENSITY: 3.240/ha **YIELDS PER HECTARE** 50 hl /ha

TRAINING SYSTEM Double spurred cordon **HARVEST** Manual

VINIFICATION The varieties are separately harvested and processed. After the hand harvest, each variety ferments in stainless steel tanks with only the indigenous yeast (no selected yeasts were added). The maceration lasted for a full month in order to extract color and varietal aromas. After ageing 12 months in concrete tanks, the separate wine masses are belended together and bottles. Unfined (therefore suitable for vegans) and unfiltered and with a small amount of added sulphites. Total sulphites at bottling: 28 mg/l

BOTTLES PRODUCED 5.000 **ALCOHOL BY VOL.** 13%

WINE DESCRIPTION Deep red wine at sight. Aromas of red fruits, blackcurrant and cherries and pleasant spicy notes of balsamic herbs like juniper and dried mint.

SERVICE TEMPERATURE 16-18 °C

FOOD PAIRING Charcuterie, especially paté and terrines, grilled and roast chicken, aged cheese

CERTIFICATION: the estate is certified organic since harvest 2019

MEMBERSHIP: The estate is a proud member of Vinnatur and the RAW wine fair created by Isabel Legeron.